

The Left Bank Village

Our Formal Banqueting Menu

£44.50

This price applies for all events taking place before Jan 1st 2019. Please enquire for prices beyond this date.

Starters

Please select a maximum of three starters for your guests to choose from (including at least one vegetarian option).

- ♣ Handmade Chicken Liver Parfait with Apple Chutney, Soft leaves & Toasted Brioche
- ♣ Hot Field Mushrooms filled with Bacon, Goats Cheese and Walnut Stuffing served with a Tomato Party
- ♣ Tiger Prawns, Asian Salad and Mango and Pineapple Salsa
- ♣ Country Vegetables with Poppy Seed Croutons (v)
- ♣ Beetroot Carpaccio with Ragstone Goats Cheese & Fresh Horseradish Cream served with Rustic Bread (v)
- ♣ 'Veggie Salad Nicoise' made from Tofu, Egg, Olives, Green Beans, Croutons & Leaves with a Herby Mustard Dressing (v) (vegan)*

* 'Veggie Salad Nicoise' can be made vegan if egg is replaced with avocado.

All dishes can be made gluten-free upon request.

Main Courses

Please select a maximum of three main courses for your guests to choose from (including at least one vegetarian option).

- ♣ Roast Hereford Beef, Handmade Yorkshire Pudding and Fresh Horseradish Sauce
- ♣ Free Range Local Chicken served with Lemon and Thyme Stuffing, Bacon Wrapped Chipolata and Bread Sauce
- ♣ Loin of Pork with Crackling Roasted in Crushed Pink Peppercorns with a Tarragon and Champagne Sauce
- ♣ Three Traditionally Made Butchers Sausages served on a bed of simple or flavoured Mashed Potato and Red Onion Gravy
- ♣ Salmon Fillet wrapped in Filo Pastry with Spinach and Summer Herb Butter & Crushed Lemon New Potatoes

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- ♣ Tortellini of Butternut Squash, Toasted Pine Nuts and Sage & Onion Puree (v)
- ♣ Filo Tart of Caramelised Red Onion, Baby Spinach, Wild Mushroom and Thyme with a Braised Tomato Sauce (v)
- ♣ Moroccan Vegetable Tagine served in an Aubergine with Lime and Coriander Cous Cous (v) (vegan)

Dishes can be made gluten free upon request.

Puddings

Please select a maximum of two puddings for your guests to choose from.

- ♣ Our Very Sticky, Sticky Toffee Pudding with Hot Fudge Sauce
- ♣ Profiteroles with Hot Chocolate Sauce
- ♣ Glazed Lemon Tart served with a Raspberry Coulis
- ♣ Chocolate Fudge Brownie with Vanilla Ice-cream*
- ♣ Classic Eton Mess served with Summer Fruits

* This pudding can be made vegan or gluten-free upon request.